

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of

THORSØE ET AL.

Atty. Ref.: 550-730

Serial No. 10/568,498

Group: 1761

Filed: February 16, 2006

Examiner: To be assigned

For: PROCESS FOR PREPARING A FOOD PRODUCT USING  
DEPOLYMERISED PECTIN AS STABILISER

\* \* \* \* \*

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

July 14, 2006

Sir:

**INFORMATION DISCLOSURE STATEMENT**

- ☒ 1. **PTO-1449 Pursuant to 37 CFR 1.97(b)**  
[within 3 months of filing or prior to 1<sup>st</sup> Office Action on the merits]  
N/C
- ☐ 2.(a) **Statement Pursuant to 37 CFR 1.97©**  
[before Final Office Action or Allowance (requires Rule 97(e)  
Statement or Rule 17(p) fee)]  
N/C
- ☐ 2.(b) **Fee Payment Pursuant to 37 CFR 1.97©**  
[before Final Office Action or Allowance (requires Rule 97(e)  
Statement or Rule 17(p) fee)]  
\$180.00
- ☐ 3. **Pursuant to 37 CFR 1.97(d)**  
[after Final Office Action or Allowance (requires Rule 97(e)  
Statement and Rule 17(p) fee), but before final fee payment]  
\$180.00

The following are submitted in the above-identified application in compliance with 37 C.F.R. §§ 1.97 and 1.98:

- ☒ 4. A list of documents on Form PTO-1449 together with copies of each identified document and a translation or a concise explanation of each non-English language document (such as a Search Report) is enclosed herewith.

This paper is submitted in accordance with:

- ☒ 5. 37 CFR 1.97(b): [within 3 months of filing or prior to 1<sup>st</sup> Office Action]
- ☐ 6. 37 CFR 1.97©: [before Final Office Action or Allowance, whichever is earlier]; and
- ☐ a) The required Statement made in item 8 below; or
- ☐ b) The \$180.00 fee specified in 37 CFR §1.17(p) for submission of this Information Disclosure Statement is authorized in item 9 below.
- ☐ 7. 37 CFR §1.97(d): [after Final Office Action or Allowance (requires Rule 97(e) Statement and Rule 17(p) fee), but before final fee payment]; and
- ☐ a) The fee (\$180.00) required by 37 CFR §1.17(p) is submitted herewith; and
- ☐ b) The required Statement is stated in item 8 below.
- ☐ 8. Statement under 37 CFR 1.97(e)
- ☐ a) The undersigned attorney of record hereby certifies under 37 C.F.R. §1.97(e) that each item of information contained in this Information Disclosure Statement was first cited in a communication from a foreign patent office in a counterpart foreign application not more than three months prior to the filing of this Information Disclosure Statement (each item contained in this IDS was the first citation of that item by a foreign patent office in a counterpart foreign application which occurred no more than three months prior to the filing of this IDS); or
- ☐ b) No item of information contained in this Information Disclosure Statement was cited in a communication from a foreign patent office in a counterpart foreign application, and, to the knowledge of the person signing this Statement, after making reasonable inquiry, no item of information contained in this Statement was known to any individual designated in 37 CFR §1.56© more than three months prior to the filing of this Information Disclosure Statement.

- ☒ 9. Please charge all deficiency fees associated with the submission of this Information Disclosure Statement and any other fees applicable to this application to Deposit Account No. 14-1140. An original and one (1) copy of this document are enclosed.

Respectfully submitted,  
NIXON & VANDERHYE P.C.

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**INFORMATION DISCLOSURE  
CITATION**

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550-730

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APPLICANT

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(Use several sheets if necessary)

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**U.S. PATENT DOCUMENTS**

*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
/HRB/	5	4,391,830	07/1983	Gudnason et al		
↓	6	6,143,337	11/2000	Fishman et al		
↓	7	5,690,975	11/1997	Akahoshi et al		
↓	8	5,607,714	03/1997	Connolly		
↓	9	5,498,702	03/1996	Mitchell et al		
↓	10	4,672,034	06/1987	Rombouts et al		

**FOREIGN PATENT DOCUMENTS**

DOCUMENT	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO
2	WO 97/03574	02/1997	WIPO		

**OTHER DOCUMENTS (including Author, Title, Date, Pertinent pages, etc.)**

	1	Yamaguchi et al, Biosci. Biotech. Biochem., 58(4), 1994, 679-682
/HRB/	3	van Hooydonk et al, Voedingsmiddelentechnologie, 19 Aug (1982) jaarjang 15 (nr 17) 23-25
↓	4	Van Hooydonk et al, The preparation of drinkyogurt 2 The influence of the product composition (English translation)
↓	11	Thibault et al, Sugar Processing Research Conference, 23-39, 1990, Structure and properties of sugarbeet pectins
↓	12	Thibault et al, Proceedings of Eurofood Chem V, 416, 420, 1989
↓	13	Thibault et al, The Chemistry and Technology of Pectin, Ch. 7, pp 119-133, Academic Press, Inc., 1991, Gelation of sugar beet pectin by oxidative coupling
↓	14	Rombouts et al, in Chemistry and Function of Pectins, Ch. 5, pp 49-60, Editors: M.L. Fishman and J. J. Jen, ACS Symposium Series, American Chemical Society, 1986
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↓	16	Renard et al, Carbohydrate Research, 244 (1993) 99-114
↓	17	Kratz et al, DMZ, 1995, Vol. 116/14, 640-651
↓	18	Nussinovitch, Hydrocolloid Applications: Gum Technology in the Food and Other Industries, Ch. 5, pp 83-104, Blackie Academic & Professional, November 1997
↓	19	Neuenburg, Die Industrielle Obst-und Gemuseverwertung, 67, Jahrgang (1982), 247-252
↓	20	Microbial Ecology of Different Types of Food, Ch. 26, pp 703-718, Part II in The Microbiological Safety and Quality of Food, Vol. I/Vol. II, Editors: B. M. Lund, T.C. Baird-Parker, G.W. Gould, Aspen Publishers, Inc., Gaithersburg, Maryland, 2000

*Examiner	/Hamid Badri/	Date Considered	10/29/2008
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Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to application.

Form PTO-FB-A820 (Also PTO-1449)

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**FOREIGN PATENT DOCUMENTS**

						TRANSLATION	
DOCUMENT		DATE	COUNTRY	CLASS	SUBCLASS	YES	NO
/HRB/	31	GB 2 314 564	01/1998	Great Britain			
	32	GB 2 311 024 A	09/1997	Great Britain			
	33	FR 2 789 267	02/1999	France			
	35	EP 0 958 746 B1	03/2003	Europe			
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	38	EP 0 426 434 B1	12/1996	Europe			
	41	DE 43 13 549 C1	10/1994	Germany			

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	21	Michel et al, Journal of Food Science, Vol. 50 (1985) 1499-1502
/HRB/	22	C. D. May in Thickening and Gelling Agents for Food, Editor: A Imeson, Ch. 6, pp 124-152, Blackie Academic & Professional, 1992, Pectins
	23	"Carbohydrates", Kirk-Othmer Encyclopedia of Chemical Technology, Vol. 4, pp 911-948, 1992, John Wiley & Sons
	24	JP Publication No. 2000-273101 "Pectin and its preparation and acidic protein food using same on its preparation"
	25	JP Publication No. 10-313781 "Manufacture of acidic milk drink (English translation)
	26	JP Publication No. 07-264977 (Application No. 06-062213) "Composition for stabilizing acidic milk beverage and acidic milk beverage (English translation)
	27	JP 3285640 "Production of liquid fermented milk and lactic acid bacterial.....hydrolyzate" (English translation)
	28	JP Publication No. 03-201943 "Preparation of Acidic Dairy Food" (English translation)
	29	Glahn et al, in Gums and Stabilisers for the food Industry 8, pp 393-402, Editors: G.O. Phillips, P. A. Williams & D. J. Wedlock, IRL Press, 1995
	30	Glahn et al, Food Ingredients Europe, Conference Proceedings, pp 252-256, 1994, Process Press, Europe, Marsden, Casein-pectin interaction in sour milk beverages
	34	Fruit Preparations for Yoghurts, Food Technology Europe, June/July, 1995 130-137
	39	Pippen et al, JACS, 1950, 72, 813-816
	40	Deckers et al, Carbohydrate Polymers 6 (1986) 361-378

*Examiner	/Hamid Badr/	Date Considered	10/29/2008
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